



# CORNING WARE

a Pyroceram® product

CARE AND USE

RECIPES

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## **BORN FOR MISSILES**

Corning Ware is made of an astounding new type of material, Pyroceram. Corning Research first created this sparkling super-ceramic to allow nose cones of guided missiles to soar through space at high temperatures, undamaged. Now it comes into your home as Corning Ware, beautiful on the table, phenomenal in its many uses.

Although Corning Ware has all the charm and beauty of fine china, it is impossible to crack from cooking heat. Use it on gas, electricity or charcoal. On the following pages you'll learn how to care for it, and how to use it for greatest cooking and serving enjoyment. Housewives who cook with Corning Ware say it's a dream come true.

### **GUARANTEE**

Corning Glass Works, Corning, New York, unconditionally guarantees that its dealers will replace any Corning Ware that ever breaks from temperature extremes.

Corning Glass Works, Corning, New York  
Corning Glass Works of Canada Ltd., Leaside, Ontario



## CORNING WARE IS WORTH ALL THE LOVING CARE YOU GIVE IT

The most versatile cooking ware ever developed, **Corning Ware is meant for range-top use.** You can use it to fry, broil, boil, bake and serve. Take directly from freezer to range-top or pre-heated oven. Below are the features that distinguish Corning Ware from other cooking utensils and the reason all good cooks love to cook with it:

- Corning Ware can take hottest range-top heat, but you should reduce cooking temperatures 25°. Heating Corning Ware slowly prevents scorching of food.
- Corning Ware washes spotless in a jiffy because of its smooth, immaculate surface, curved corners. If stubborn stains won't come off with soap and water, rub with sponge and scouring powder. If stains persist, use any good household bleach according to directions. **Do not use metal scouring pads.** They leave grey markings which can be easily washed off. Of course, you can wash Corning Ware in your automatic dish washer (detach handle first).
- Detachable handle fits every piece and locks securely with a single twist. Always remove handle before placing Corning Ware in oven or under broiler.



## ITALIAN MEAT LOAF

2 slices rye bread  
2 slices white bread  
1 medium onion  
4 sprigs parsley  
1 lb. ground beef  
3 tablespoons grated  
    Parmesan cheese  
1 egg  
1 teaspoon salt  
1/4 teaspoon pepper  
2 tablespoons butter  
1 can (8 oz.) tomato  
    sauce  
1 teaspoon oregano

Put slices of rye and white bread in a 9 inch Corning Ware Skillet. Pour 1 cup water over bread. When soaked, crumble into fine pieces with your hands. Combine with chopped onion, chopped parsley, beef, grated cheese, slightly beaten egg, salt, pepper, and mix thoroughly. Shape mixture into a loaf right in the Corning Ware Skillet. Dot top with butter, and bake, uncovered, in a preheated, moderate oven (350F) for 30 minutes. Pour tomato sauce over loaf, sprinkle with oregano, and continue baking 20 minutes longer. Bring to the table in your attractive Corning Ware Skillet. Serves 4 to 6. Superb either hot or cold.

Note: To freeze, transfer meat loaf still in the Corning Ware Skillet from oven to freezer after the 30 minute baking period is up. When ready to serve, pour tomato sauce over the frozen meat loaf, sprinkle with oregano, and bake 30 to 35 minutes longer.





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## FRENCH DEEP-DISH APPLE PIE

Pastry for a 2 crust pie

Grated rind of

$\frac{1}{2}$  lemon

3 large baking apples

$\frac{1}{2}$  cup sugar

$\frac{1}{4}$  teaspoon nutmeg

$\frac{1}{4}$  teaspoon cinnamon

Dash salt

1 tablespoon flour

$\frac{1}{2}$  cup raisins

$\frac{3}{4}$  cup confectioners'  
sugar

$\frac{1}{4}$  teaspoon vanilla  
extract

Make pastry, your own or a mix, and add grated lemon rind to the mixture. Divide in half. Roll one half on a lightly floured board and line a 1 quart Corning Ware Saucepan. Refrigerate remaining pastry and lined saucepan while you make the filling.

Pare, core, and slice apples thinly. Mix sugar, nutmeg, cinnamon, and salt together. Mix flour and raisins together. Put half the apple slices in the pastry lined saucepan. Sprinkle with part of the sugar mixture, and all the raisin mixture. Layer remaining apples and sugar, and cover with top crust, slashed in several places. Bake in a preheated, moderate oven (350F) for 50 to 60 minutes or until pastry is golden. Cool. If you're in a rush, cool in refrigerator immediately.

Last step: Make a smooth mixture of confectioners' sugar, 2 teaspoons water and vanilla. Dribble this frosting over cold pie and serve right from the Corning Ware Saucepan. Serves 4, even 6.







## COUNTRY CHICKEN

1/4 cup butter  
3 to 3 1/2 lb. chicken,  
    cut in pieces  
2 onions  
1 clove garlic  
2 strips bacon  
1/2 cup cider  
1 bouillon cube  
1/4 teaspoon salt  
Dash pepper  
Few sprigs parsley  
Bay leaf  
3 medium onions  
3 medium carrots  
2 small turnips  
1/2 cup peas, fresh  
    or frozen

Melt half the butter in a 10 inch Corning Ware Skillet. Add chicken pieces, several at a time, and fry over moderate heat until golden. Set aside. Place 2 finely chopped onions, chopped garlic, bacon cut into pieces in 2 1/2 Qt. Corning Ware Saucepan. Fry until onions are limp. Add cider, bouillon cube dissolved in 1/2 cup boiling water, salt, pepper, parsley sprigs, bay leaf. Simmer a few minutes. Add chicken to mixture, cover and bake in a preheated, slow oven (325F) for 1 hour or until tender.

About 15 minutes before serving melt remaining butter in a small Corning Ware Saucepan. Add the onions, carrots, turnips, **all thinly sliced**. Add peas along with 1/4 cup of the liquid in which the chicken simmered. Cover and cook over a low heat, stirring occasionally, until vegetables are tender. To serve, spoon vegetables around chicken. Serves 4 to 6. Country Chicken, without the vegetable decor, can be frozen.





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## THREE-FRUIT COMPOTE

1 can (1 lb., 13 oz.)  
peaches

1 can (1 lb., 13 oz.)  
apricots

1 can (1 lb., 13 oz.)  
Bing cherries

Grated rind of  $\frac{1}{2}$   
orange

Grated rind of  $\frac{1}{2}$   
lemon

$\frac{1}{2}$  cup orange juice

$\frac{1}{4}$  cup brown sugar

Start your oven at 325F or slow. Drain syrup from all three fruits and dump fruits into a  $1\frac{1}{2}$  quart Corning Ware Saucepan. Cover and bake 1 hour. At the end of the baking time, mix grated rinds of both lemon and orange with orange juice and brown sugar. Pour over fruit, cover again, and bake 10 minutes longer. This versatile dessert can be taken straight to the table in the Corning Ware Saucepan and served hot. Or it can go from range to refrigerator in its Corning Ware Saucepan for quick chilling. Serves 4 to 6.

## Homemade Sausage with Herbs

Mix 2 lbs. ground pork with 1 teaspoon salt,  $\frac{1}{2}$  teaspoon sage,  $\frac{1}{2}$  teaspoon cumin,  $\frac{1}{4}$  teaspoon ground ginger, 1 crumbled bay leaf,  $\frac{1}{2}$  teaspoon freshly ground pepper. Shape seasoned pork into 12 to 15 flat patties and fry in your 10 inch Corning Ware Skillet, over a low heat until patties are well browned on both sides and done throughout. Takes about 8 minutes per side. Pour off fat. Serve right from the skillet.







## BEST COFFEE YOU EVER DRANK

**One of the real secrets of good coffee** is an immaculately clean pot. The Corning Ware Percolator makes wonderful coffee because its surface is not porous and can not absorb flavors or odors.

To make superb coffee every time follow these steps: (1) Measure fresh regular-grind coffee into basket, allowing two level tablespoons per 6 oz. cup of freshly drawn cold water; (2) insert basket assembly into percolator, cover, and percolate slowly 4 to 7 minutes after water boils. For best results, use the full capacity of your percolator (never less than two thirds capacity). Wash percolator thoroughly after each use.

**A perfect cup of tea every time** in your charming new Corning Ware 6 cup Teapot. Bring freshly drawn cold water to a brisk boil right in the teapot. Take off the range and add tea to the metal brewing device, or use tea bags. Allow 1 rounded teaspoonful tea to every 6 oz. cup of water. Allow to steep 3 to 5 minutes. Remove tea leaves. Then pour the finest cup of tea you ever tasted.









## CHERRY TORTE

16 graham crackers  
 $\frac{1}{3}$  cup butter  
 $\frac{1}{2}$  cup sugar  
1 pkg. (8 oz.) cream  
cheese  
 $\frac{1}{2}$  cup sugar  
2 eggs  
1 can (1 lb., 6 oz.)  
cherry pie filling\*

Start your oven at 325F or slow. Crush graham crackers with a rolling pin. Melt butter on top of range in your 10 inch Corning Ware Skillet. Remove from heat. Mix in crumbs and  $\frac{1}{2}$  cup sugar well. Pat mixture on bottom of skillet firmly. Bring cream cheese to room temperature and beat until smooth with a rotary or electric beater. Beat in  $\frac{1}{2}$  cup sugar gradually. Add eggs, one at a time, beating hard after each addition. Beat until mixture is very smooth. Pour over crumbs and bake 25 minutes. Remove from oven and cool (if you're in a hurry take Corning Ware Skillet straight from oven to refrigerator). Spoon cherry pie filling (blueberry pie filling is equally delicious) over top and chill in refrigerator 3 hours or overnight. Good looking Corning Ware goes right to the table. Serves 8 more than generously.

\*Note: This is fruit-pie filling, not canned fruit.







## THE CORNING WARE SETS

The most practical, most beautiful gifts you can give yourself or anybody in love with good cooking. The Corning Ware Royal Family Set, ideal for formal or informal serving, is shown at right. Menu consists of: Lobster a l'Américaine, Parsley Rice, French Endive Salad, and Strawberry Charlotte. The Saucepan Set and Discovery Set are also available.

All recipes in this booklet developed especially for and tested with Corning Ware and all superb.

